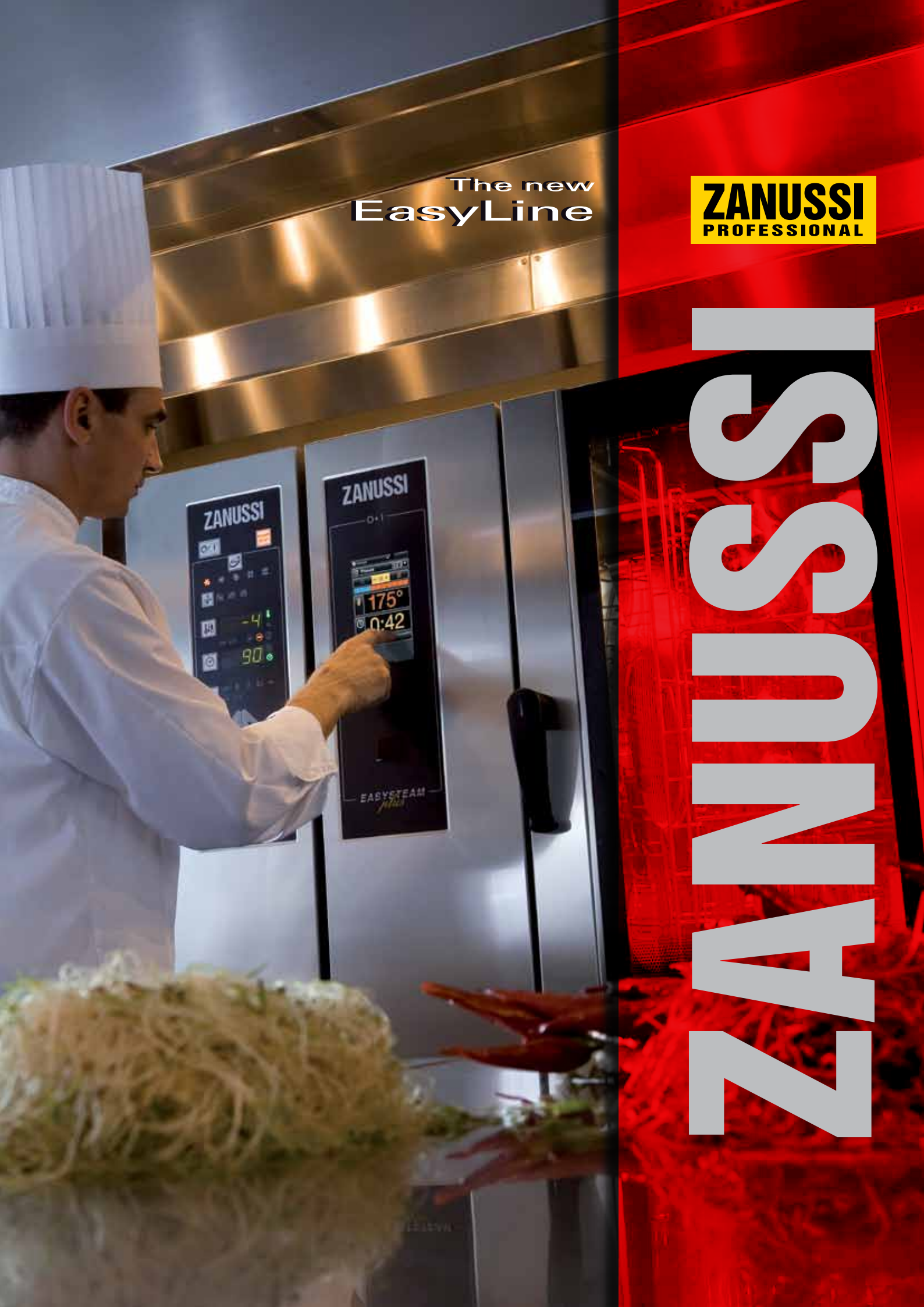


The new
EasyLine

ZANUSSI
PROFESSIONAL

ZANUSSI

the

ZANUSSI PROFESSIONAL

System

The world of modern business restaurants has now evolved thanks to the contribution of the **ZANUSSI Professional** System. Every professional in the field recognizes in it the driving element of an evolution that has made life easier and with infinite possibilities for kitchen professionals.
The new **ZANUSSI Professional** EasyLine ovens and EasyChill Blast Chiller/Freezers are created to ensure technologically advanced functions thanks to their **simplicity** and **reliability**. They allow you to program the job and to automatically monitor the cooking process, in absolutely safe and hygienic food conditions, and with the utmost ease.

The EasyLine

Oven 6 GN 1/1

Oven 10 GN 1/1

Oven 10

Ovens

GN 2/1

Oven 20 GN 1/1

Oven 20 GN 2/1

Three different ovens to satisfy all your needs:

EasySteam*Plus*
Programmable Combi oven with automatic cooking and automatic cleaning system

EasySteam
Combi oven with double-step cooking and automatic cleaning system

Easy*Plus*
Convection oven with direct steam and automatic cleaning system

The

EasyChill Blast C

EasyChill 6 GN 1/1

EasyChill 10 GN 1/1

EasyChill

hiller/Freezers

10 GN 2/1

EasyChill 20 GN 1/1

EasyChill 20 GN 2/1

The solution
to guarantee
perfect results:

EasyChill
Blast Chiller/Freezers
Cruise cycle with Soft, Hard Chilling, Shock freezing and Chill/Freeze Holding

ZANUSSI
175°
0:42
EASYSTEAM

EasySteam*Plus* ovens

Just one single touch on the high-definition screen is all it takes to manage a variety of functions, cooking modes, temperatures and time settings: all simplified into user-friendly icons and images. Any recipe can be easily created with a simple touch on the screen - no knobs and no buttons.

Simplicity, **user-friendliness**, **intuitivity** and **completeness** are part of the ZANUSSI Professional philosophy.

The software menu gives the possibility to choose from over 30 different languages, which means that the oven can be used all over the world and with a multi-cultural staff.

All the icons and images are easily recognized world-wide. The search menu is simple and the pop-up menus explain all the features in a clear way. The oven has three different cooking modes: automatic, programs and manual.

Ensuring food safety is also a simple procedure: the **Food Safe Program** acts as a supervisor which guarantees food safety even when cooking at low temperature, just select Food Safe Control, choose the food safety category, insert the probe and the oven will do the rest.

When the cooking cycle is finished a green flag appears if the food has reached the HACCP safety level, otherwise a red cross will be displayed, if the food has not reached it yet. The **HACCP** and **FSC data** can be saved to your PC with the use of an USB key without the need for any additional software.

The EasySteam*Plus* ovens blend these state-of-the-art technological features with the ones coming from Zanussi's extensive experience, such as the humidity control, the evenness in cooking, the steam generator, the 6-sensor probe and the automatic intensive cleaning system.

RANGE OVERVIEW:

EasySteam*Plus* ovens with 6 grids GN 1/1, in gas and electric version.

EasySteam*Plus* ovens with 10 grids GN 1/1, in gas and electric version.

EasySteam*Plus* ovens with 10 grids GN 2/1, in gas and electric version.

EasySteam*Plus* ovens with 20 grids GN 1/1, in gas and electric version.

EasySteam*Plus* ovens with 20 grids GN 2/1, in gas and electric version.

EasySteam*Plus* - 3 modes

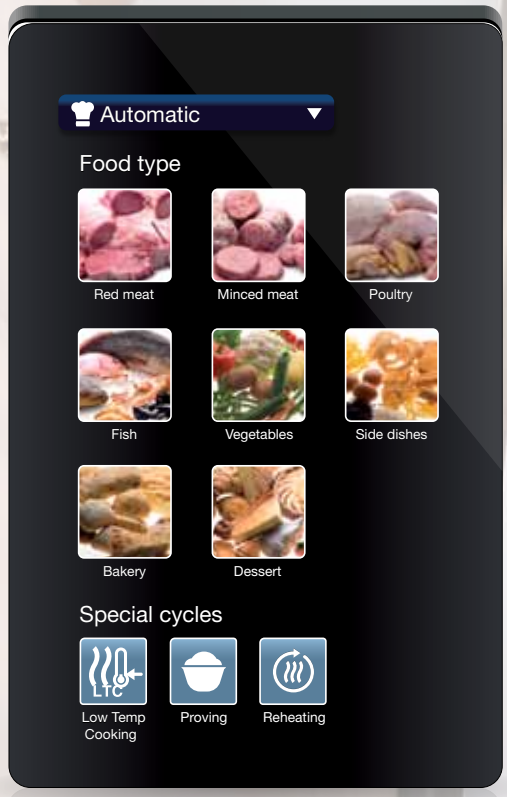
Intuitive and simple to use, now more than ever: this revolutionary oven allows any user to set all the parametres in a matter of seconds; in addition, the large touch screen display can be clearly visible even from a great distance.

Created to operate in three different cooking modes for maximum flexibility:

- **automatic** mode for untrained staff
- **programs** mode for catering and banqueting
- **manual** mode for the most creative and professional chefs

Your final cooking results are assured thanks to the Lambda sensor for real humidity control, the LTC program for reduced weight loss and the bi-functional fan for cooking evenness.

automatic



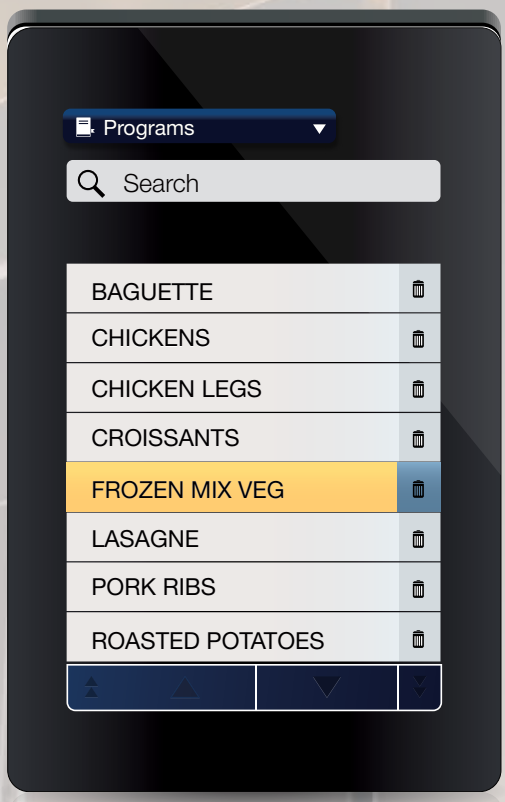
The **Automatic** mode is the perfect solution for anyone who has little or no experience in food preparation.

Select the food family, the cooking mode, the type of food, and just press Start: the oven will automatically adapt itself to the load and will choose all the necessary cooking phases and parameters to obtain a perfect result.

The pre-set recipes can be personalized and saved according the preferences. This mode offers 8 cooking categories according to different food types and 3 special cycles: Low Temperature, Regeneration and Proving.

The cooking time, temperature and ideal cooking climate are then calculated automatically and continuously adjusted.

programs



The **Programs** mode is the ideal solution in case of repeated menus as well as high productivity ones, if one cannot count on a master Chef's experience in every location.

Select the recipe and press Start. EasySteam*Plus* will work for you! Only this oven offers enough space for up to **1,000 recipes**, which can be saved in a USB key, without the need of any other specific software and then replicated or sent via e-mail, thus ensuring uniformity and the same cooking and taste standards in different locations.

As the recipes and personal settings can be saved on a USB key, the chef can work anywhere just carrying the USB all over the world.

manual

The **Manual** mode has been developed for experienced chefs: it allows to set and keep the oven under constant control at the touch of a finger, while taking care of the everyday activities in the kitchen. The panel can be personalized with favourite settings; the management of temperature, time, cooking chamber climate and uniform heat distribution are of utmost importance, while using this program. Just select the cooking cycle, the temperature and the time and then press Start. All the advanced functions are present in a separate drawer.

However, the traditional cooking cycles can still be selected, just choose:
- for low humidity baking, use the **convection cycle** (max. 300°C)
- for vacuum packed, re-thermalization and delicate cooking, use the **Low Temperature steam cycle** (max. 100°C)
- for steamed seafood and vegetables, use **Steam cycle** (max. 100°C)
- to obtain a humidity-controlled cooking environment, accelerating the cooking process and reducing weight loss, use the **Combination cycle** (max. 250°C), which combines convected heat and steam.

EasySteam ovens

The **ZANUSSI Professional** EasySteam ovens guarantee ease of use, safety of the cooking process and the highest food quality, all at the same time. Thanks to the innovative functions of the EasySteam ovens, you can have a perfect level of humidity for all types of cooking and uniform heat distribution, with constant and exact control of the actual humidity and temperature through the control panel. The **cooking evenness** is always guaranteed thanks to the curved blades of the bi-functional fan which move the hot air to every corner of the cooking chamber. The Gastec certification guarantees high efficiency with low noxious emissions for a healthier working environment even when using gas ovens.

- The **automatic cleaning system** allows you to focus all of your energies on cooking without having to worry about any cleaning: just select the cleaning function and the oven does the work;

– the **Food Probe** sets the desired core temperature, and the EasySteam stops the cooking when the target core temperature is reached;

- the high performing **dedicated steam generator** guarantees a continuous supply of steam at all times. The automatic scale diagnosis system detects and notifies of any scale build-up**;**

– the **double glass door** protects you from scalds and at the same time makes cleaning operations extremely easy and collects all drippings, preventing slippery floors.

The 6 and 10 grid ovens can be mounted on open base, neutral or hot cupboard base, all provided with tray support.

Double thermo-glazed door with drip pan to facilitate cleaning operations

RANGE OVERVIEW:

EasySteam ovens with 6 grids GN 1/1, in gas and electric version.

EasySteam ovens with 10 grids GN 1/1, in gas and electric version.

EasySteam ovens with 10 grids GN 2/1, in gas and electric version.

EasySteam ovens with 20 grids GN 1/1, in gas and electric version.

EasySteam ovens with 20 grids GN 2/1, in gas and electric version.

EasySteam main functions

Cooking cycle selection
- *Steam*
- *Combi cycle: steam+convection*
- *Convection*

- *Open door indicator*
- *Steam generator scale build-up indicator*
- *Steam generator status indicator*

Advanced functions
- *Pause*
- *Regeneration*
- *Pulse Ventilation*
- *HACCP*
- *Cleaning functions*
- *1/2 fan speed*
- *1/2 energy*
- *ECO-Delta*
- *Cooking chamber exhaust valve control*

Double-step cooking
(indicated for meats)

Pre-set temperature
Actual temperature

Pre-set time
Core temperature

Actual time remaining
Core temperature

Main control knob

Manual functions
- *Manual water injection*
- *Manual steam generator emptying*
- *Quick cool down*

Cooking functions

On/off switch

Start/stop

Steam cooking cycle
Working temperature: 25°C to 130°C
Perfect for all food that may be cooked in water and delicate products
PLUS: Maintains nutritional value, colour, texture and typical taste of the product

Combi cycle
Working temperature: Max 250°C
Ideal for all kinds of roasts and meats, stuffed vegetables lasagne, seafood, bakery products and desserts.
PLUS: Reduced cooking times and food shrinkage - higher yield

Convection cooking cycle
Working temperature: Max 300°C
Ideal for grilling steaks, au gratin, breads, pastries, fresh or frozen convenience products, baking and browning.
PLUS: Perfect results, partial and full loads, high energy reserves

Pause
Delays start and allows to insert a pause between sequential cooking phases or at the end of a program

Regeneration cycle
Pre-programmed, ideal cooking atmosphere for regenerating whole menus, single or multiple portions, banqueting

Pulse Ventilation
Ideal for large pieces of meat, overnight cooking, can be combined with hot air and steam cooking cycles. It can be also used to keep food warm and ready to be served. Its gentle intermittent ventilation is suitable for very light items

HACCP
HACCP monitoring
an integrated PC network (HACCP advanced)

Cleaning functions
4 automatic cleaning programs and semi-automatic cleaning program

1/2 fan speed
For delicate cooking such as baking cakes, soufflés, fish, large roasts, filets and other delicate food. Compatible with all cooking cycles

1/2 energy
For small loads and overnight cooking, avoids power peaks and reduces running costs

ECO-Delta
For delicate cooking of large pieces of meat, highest possible quality and reduced weight loss - highest possible yield

Cooking chamber exhaust valve control
Keeps the exhaust valve open to avoid excess humidity in the chamber

Two Phase cooking cycle
Ideal for cooking in sequence

Manual functions

Manual water injection
Instantly increases the humidity within the cooking chamber by the injection of water.
PLUS: improves baking results in terms of crust, colour and surface finish

Manual Steam generator emptying
Steam generator emptying can be activated manually. Steam generator empties automatically to reduce scale build-up

Quick cool down
Quick cool down can be activated manually to pass from one type of cooking to another. Quick cool down is automatically activated when necessary (i.e. before easy clean starts if the temperature in the oven is above 70°C)

Easy*Plus* ovens

The **ZANUSSI Professional** Easy*Plus* ovens are the most powerful and complete convection ovens with direct steam; thanks to their high performances, the Easy*Plus* ovens guarantee perfect results for all kinds of cookings from parsteaming to broiling.

The Easy*Plus* ovens assure **cooking evenness** thanks to the curved blades of the bi-functional fan, which move hot air to every corner of the cooking chamber. The holes on the back of the fan take in fresh air from the outside and blow it through the fan and heating elements, thus pre-heating it and allowing it to reach the food, while eliminating excess humidity.

The Easy*Plus* convection ovens stand out from the rest thanks to:
– the **automatic cleaning system** which allows you to focus all of your energies on cooking without having to worry about any cleaning: just select the cleaning function and the oven will the rest. You are also free to choose your own detergent supplier;
– the **automatic humidifier,** with 11 different settings, which guarantees the perfect taste. An exhaust valve can also be opened for extra crispiness;
– the **double glass door** which protects you from scalds and at the same time makes cleaning operations extremely easy by collecting all drippings, thus preventing slippery floors;
– the cooking chamber in 304 AISI with rounded and perfectly smooth corners, which allow efficient and practical cleaning;
– the **Food Probe** which sets the desired core temperature, and the Easy*Plus* stops the cooking when the target core temperature is reached;
– the cooking chamber heat exchanger and the gas blown burners which guarantee **high efficiency in gas consumption** and **low noxious emissions**.

The 6 and 10 grid ovens can be mounted on open base, neutral or hot cupboard base, all provided with tray support.

RANGE OVERVIEW:

Easy*Plus* ovens with 6 grids GN 1/1, in gas and electric version

Easy*Plus* ovens with 10 grids GN 1/1, in gas and electric version

Easy*Plus* ovens with 10 grids GN 2/1, in gas and electric version

Easy*Plus* ovens with 20 grids GN 1/1, in gas and electric version

Easy*Plus* ovens with 20 grids GN 2/1, in gas and electric version

Easy*Plus* main functions

Cooking cycle

Actual temperature

Open door indicator

Actual time remaining
Core temperature

Advanced functions
- *Pulse Ventilation*
- *HACCP*
- *Cleaning functions*
- *Cooking chamber exhaust valve control*

Manual water injection

Double-step cooking
(indicated for meats)

Automatic humidifier
(11 settings), with numerous opportunities, from broiling to parsteaming

Pre-set temperature

Pre-set time
Core temperature

Main control knob

Quick cool down

Cooking functions

On/off switch

Start/stop

Two Phase cooking cycle
Ideal for cooking in sequence

Convection with direct steam cooking cycle
Working temperature: Max 300°C
Ideal for grilling steaks, au gratin, breads, pastries, fresh or frozen convenience products, baking and browning. Thanks to the direct steam is also possible to steam, poach, stew and braise

HACCP
HACCP an integrated PC network (HACCP advanced)

Pulse Ventilation
Ideal for large pieces of meat, overnight cooking, can be combined with hot air and steam cooking cycles. It can also be used to keep food warm and ready to be served. Its gentle intermittment ventilation is suitable for very light items and baking

Cleaning functions
4 automatic cleaning programs and semi-automatic cleaning program

Cooking chamber exhaust valve control
Keeps the exhaust valve open to avoid excess humidity in the chamber

Manual functions

Manual water injection
Instantly increases the humidity within the cooking chamber by the injection of water.
PLUS: improves baking results in terms of crust, colour and surface finish

Quick cool down
Quick cool down can be activated manually to pass from one type of cooking to another. Quick cool down is activated when necessary (i.e. before easy clean starts if temperature in the oven is above 70°C)

Automatic humidifier

Thanks to the 11 different settings, the automatic humidifier allows plenty of cooking settings, from broiling to par-steaming according to the type of food.

0 *Standard convection* (no humidity exhaust valve open; no additional humidity first stepof bakind with additional water injection - **browning, gratinating, baking, pre cooked food**

1-2 *Low humidity* - **all small portions of meat and fish**

3-4 *Medium-low humidity* - **large pieces of meat, reheating, roasted chicken, proving**

5-6 *Medium humidity* - **first step of roasted meat and fish, roasted vegetables**

7-8 *Medium-high humidity* - **stewed vegetables**

9-10 *High humidity* - **poached meat, jacket potatoes**

Low Temperature Cooking

ZANUSSI PROFESSIONAL

EASYSTEAM plus

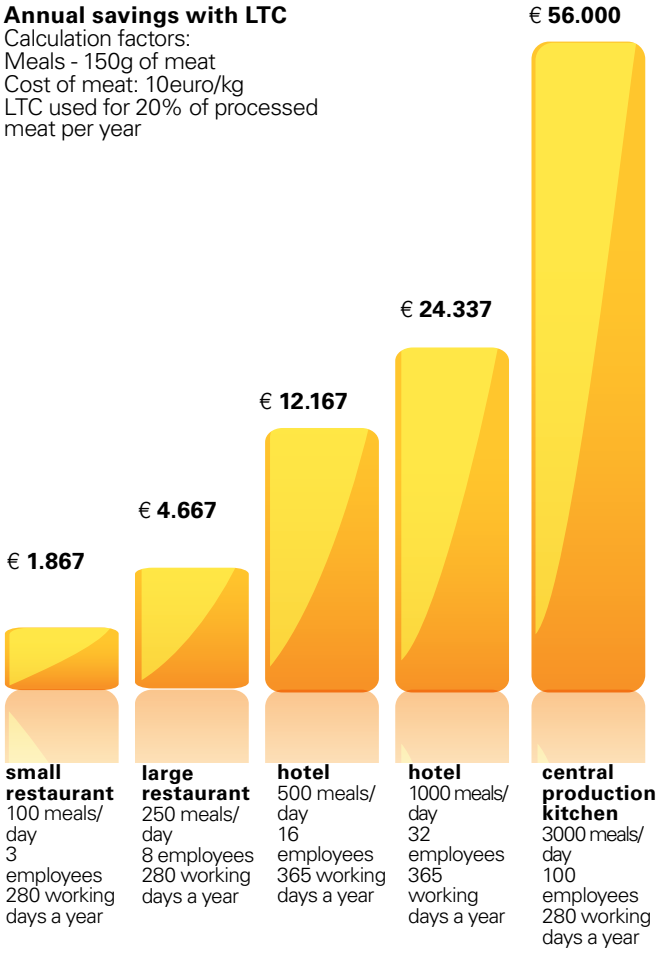
The LTC procedures work at low temperatures guaranteeing high food quality, and repeatable top results with reduced weight loss by 50% (compared to traditional cooking cycles). You can program the Low Temperature Cooking during the night and in the morning you will have perfectly cooked meals with less weight loss and an oven cavity that is easier to clean.

The excellence of food is characterized by:

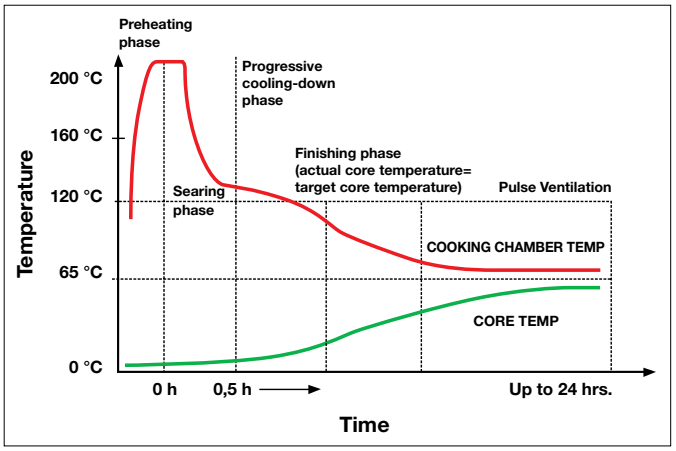
- Meat retains most of its juices when sliced
- Limited crust thickness (around 1 mm)
- Tenderness guaranteed throughout the joint
- Typical roasting aroma and excellent consistency
- Consistent colour of the slices throughout

The Low Temperature Cooking is ideal for bulk production and banqueting, thanks to the "Hold" function you can always have fresh food, also when preparing meals before the arrival of guests.
Your business can be increased thanks to the standardized quality of food and the reduced weight loss. For example in an hotel with about 500 meals per day, you can save around €12.000 per year.
The LTC program is ideal for: roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork.

Annual savings with LTC
Calculation factors:
Meals - 150g of meat
Cost of meat: 10euro/kg
LTC used for 20% of processed meat per year


€ 1.867
€ 4.667
€ 12.167
€ 24.337
€ 56.000
small restaurant 100 meals/ day 3 employees 280 working days a year
large restaurant 250 meals/ day 8 employees 280 working days a year
hotel 500 meals/ day 16 employees 365 working days a year
hotel 1000 meals/ day 32 employees 365 working days a year
central production kitchen 3000 meals/ day 100 employees 280 working days a year

LTC best results

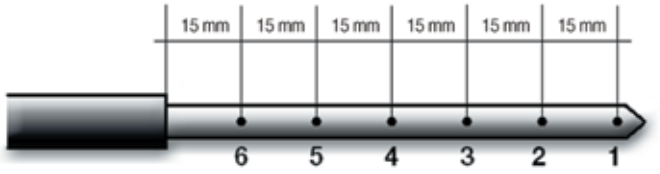


The six-sensor probe

EASYSTEAM plus

Safety and **ease of use** with very high quality. The new six-sensor probe allows for a precise substantial measuring, perfect positioning in any type of food, without the risk of mistakes, even in foods 15 mm in thickness.

The six-sensor probe guarantees a precise measuring of the actual core temperature (only the minimum measured temperature is taken into account), even if the probe is not inserted properly or is in contact with the bone or other parts that may heat up faster than the rest of the food.

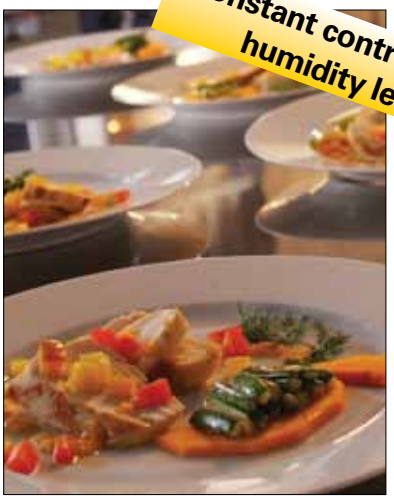


Drawing of the six-sensor probe

Lambda sensor

EASYSTEAM plus

The ZANUSSI Professional EasySteam*Plus* ovens guarantee **perfect cooking conditions** thanks to the precise control of cooking atmosphere and the constant cooking performance. The ZANUSSI Professional EasySteam*Plus* ovens are the only combis on the market able to physically measure the **actual humidity level** inside the cooking chamber (thanks to the Lambda sensor), reacting accordingly, based on the set value. It automatically regulates the intake of fresh air, the ideal steam emission and the outlet of excess humidity, thus guaranteeing perfect cooking results under all conditions. The steam generator only produces the steam when needed, taking into consideration the humidity generated by the food itself.



Perfect evenness

EASYPLUS
EASYSTEAM
EASYSTEAM plus

ZANUSSI PROFESSIONAL

The ZANUSSI Professional EasyLine ovens guarantee perfect cooking evenness and heat distribution. The holes on the back of the fan take in fresh air from the outside and blow it through the fan and heating elements, thus pre-heateding it and allowing it to reach the food, while eliminating excess humidity.

The three main elements:

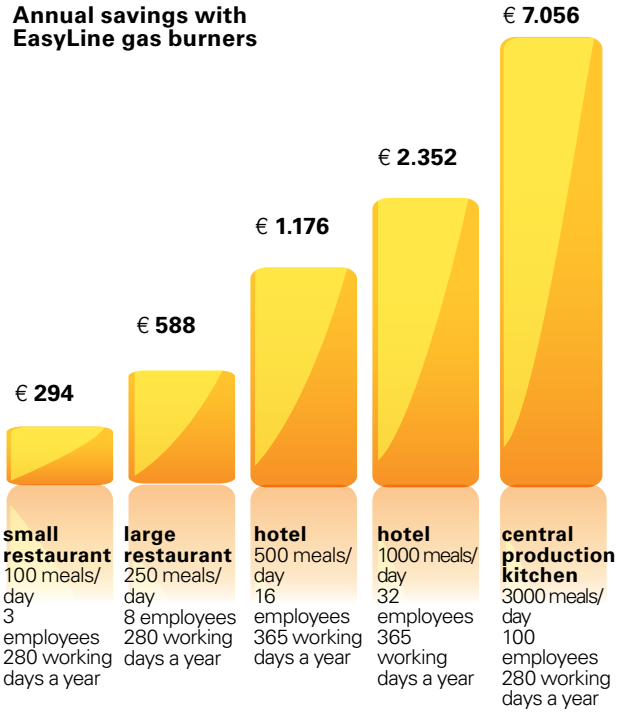
- **AIR CIRCULATION SYSTEM**: guarantees even distribution of the pre-heated incoming air, from the heating elements into the cooking chamber
- **BI-FUNCTIONAL FAN**: draws fresh air from the outside and spreads it evenly inside the chamber
- **AIR-BREAK SYSTEM**: double air-break for water in- and outlet, to avoid contamination of the plumbing system and for the Combi oven to be directly connected to drainage system (only in EasySteam*Plus*)

High Efficiency & Low Emissions

EASYPLUS
EASYSTEAM
EASYSTEAM plus

Thanks to the new gas burners (cavity and boiler) and the ribbed heat exchanger, which enhance the efficiency of the heat transfer to the cooking chamber, the ZANUSSI Professional Combi ovens guarantee **high efficiency with low noxious emissions** and low energy consumption, saving up to 20% of gas consumption compared to the traditional gas blown burner combi ovens. Furthermore, the gas and air are previously mixed in the burners guaranteeing more efficient combustion, with 20% lower emission of noxious gas. The EasyLine ovens emission is 10 times lower than the Gastec Limit QA and 100 times lower than the Gas European Standard Limit.

Annual savings with EasyLine gas burners


€ 294
€ 588
€ 1.176
€ 2.352
€ 7.056
small restaurant 100 meals/ day 3 employees 280 working days a year
large restaurant 250 meals/ day 8 employees 280 working days a year
hotel 500 meals/ day 16 employees 365 working days a year
hotel 1000 meals/ day 32 employees 365 working days a year
central production kitchen 3000 meals/ day 100 employees 280 working days a year

GASTEC QA

Gastec approval for high efficiency and low emissions

Automatic intensive cleaning system

EASYPLUS
EASYSTEAM
EASYSTEAM plus

The **automatic intensive cleaning system** in the EasyLine ovens makes cleaning operations extremely easy. It is integrated directly in the oven so there is no need for any extra operations to begin the procedure.

Thanks to the automatic stand by mode, it is not necessary to wait until the end of the cleaning cycles: just select the program and the oven will take care of the rest. Choose from 4 pre-set cycles depending on residue level: from 45 up to 150 minutes, without necessary waste of detergent or water.

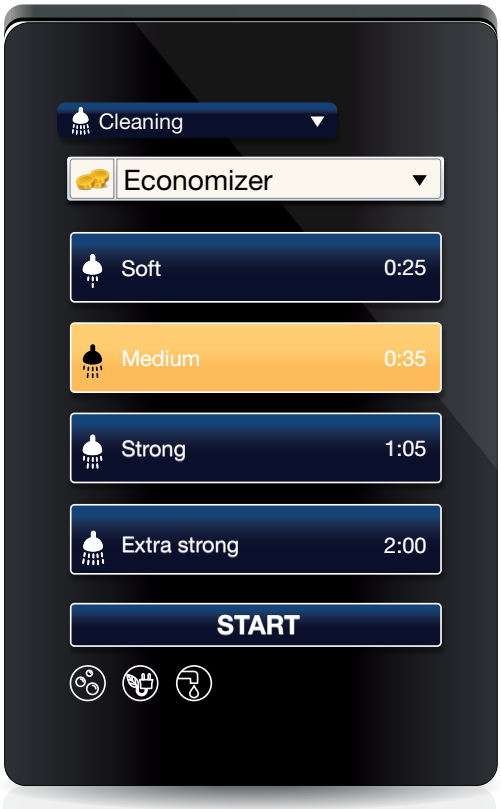
In case of a power failure during the cleaning cycles, the oven automatically rinses the chamber when the power returns, to remove any eventual detergent residue as well as to guarantee safety and hygiene.

ExtraStrong clean keeps oven clean and hygienic

ExtraStrong Rinse keeps oven dry and sparkling

Economizer cleaning functions

EASYSTEAM plus



By activating the economizer cleaning functions, you can **optimize the consumption of rinse aid, electricity and water**, **reduce up to 50%* your running costs** and save energy time after time, preserving the environment inside and outside the kitchen.

Skip Drying Phase
Skip Rinse Aid
Reduce Water Consumption

* Compared to standard cleaning cycles with no economizer cleaning functions activated (1 soft cycle/day - 280 working days/year)

Sous-Vide USB Probe

Cook vacuum packed food by ensuring that the correct core temperature is accurately reached without affecting the vacuum in the bag thanks to new Sous-Vide USB Probe.*

1. Insert the USB connection
2. Insert the sous-vide probe into the vacuum food
3. Set the parameters and start cooking

Multitimer

A function to manage a sequence of different timers in a cooking cycle (up to 14 timers). MultiTimer provides improved flexibility when planning and managing the cooking of multiple types of food during rush hours. MultiTimer helps to achieve perfect cooking results by sounding an alarm when the exact cooking time for each course is reached. MultiTimer also allows the user to assign a name to the food being placed inside the oven (accessible from the "Manual" mode).

Make-it-Mine

Possibility for the operator to personalize the main user interface functions. It is possible to lock the personalized configuration with a password, download it to the USB key and easily replicate it to other Touchline ovens (accessible from the "Settings" mode).

Reserved Area

A new interactive tool called Reserved Area has been activated in the website www.easysteamplus.com, a special area fully dedicated to chefs who, after an online registration, can enter a special dedicated area for viewing and downloading Zanussi Professional recipes on a USB key.

*Available on ovens EasySteam*Plus* with software release 4.10

EasyChill Blast Chiller/Freezers

The **ZANUSSI Professional** EasyChill Blast Chiller/Freezers offer a tailor-made solution for every kitchen to optimise space and time while keeping the quality of the food served as it was just prepared or cooked: just insert the food in the Blast Chiller/Freezer, select a chilling or freezing cycle and push start.
Bacterial growth peaks in the period of time it takes for the food to cool down from +90°C to +3°C. Research has proved that this growth can be prevented if the cool down period is as quick as possible, in fact the temperature of the cooked foods should go from +90°C to +3°C in less than 90 min. which can be achieved using a **ZANUSSI Professional** Blast Chiller/Freezer.
After this rapid cooling process it is possible to preserve the food in a normal commercial refrigerator (at a temperature of about +3°C) for 5 to 6 days in line with hygiene standards and without loss of flavour or nutritional value. The kitchen workflow is improved: the fact that it is possible to prepare and cook large quantities of food at the time allows an important reduction in labour hours and energy consumption.

RANGE OVERVIEW:

EasyChill Blast Chiller/Freezers with 6 grids GN 1/1 or 600x400 mm, 30/25 kg. Reach-in configuration only.

EasyChill Blast Chiller/Freezers with 10 grids GN 1/1 or 600x400 mm, 50/50 kg. Reach-in (as standard) and roll-in configuration available.

EasyChill Blast Chiller/Freezers with 10 grids GN 2/1 or 20 grids 600x400 mm, 70/70 kg. Reach-in (as standard) and roll-in configuration available.

EasyChill Blast Chiller/Freezers with 20 grids GN 1/1 or 600x400 mm, 100/85 kg. Roll-in configuration only.

EasyChill Blast Chiller/Freezers with 20 grids GN 2/1, 120/100 kg and 180/170 kg. Roll-in configuration only.

Three-sensor probe

Blast Chiller/Freezers main functions

Cruise cycle

Turbo cooling function
Customizable programs (2 per cycle) and ice-cream cycles

Chamber/food probe temperature value

HACCP and service alarms

Time display

Advanced functions
- *Manual start for defrost function*
- *Core probe selector (up to 3 probes or 3 sensors)*
- *UV sterilizing lamp*
- *Norms profile selection (UK, NF, CUSTOM)*
- *Advanced settings*
- *HACCP recall*
- *Service Alarms recall*

Chilling/freezing cycle selection
- *Soft Chilling*
- *Hard Chilling*
- *Chill holding*
- *Shock freezing*
- *Freeze holding*

NF/UK standards or customized settings

Residual time estimation for probe driven cycle

Central selector arrows
- *Cycle*
- *Time*
- *Core temperature*
- *Advanced functions*

Blast Chilling/Freezing functions

On/off switch

Start/stop

Cruise control
Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns

Soft Chilling
Working temperature: -2°C
Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, buiscuits, pasta

Hard Chilling
Working temperature: -20°C
Ideal for solid or firm foods, such as vegetables (grown below the ground), soups, stocks amd sauces, stews and casseroles, whole pieces of meat and poultry

Shock Freezing
Working temperature: -36°C
Ideal for freezing all kinds of food - raw, half or fully cooked - that need to be stored over a long period of time

Holding at
Working temperature: +3°C or -22°C
Automatically activated at then end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn the EasyChill into storage refrigerator or freezer

Customizable Programs (2 per cycle)
Provides the possibility to customize standard cycles according to your needs.
Can be replaced (through parameter setting) by ICE CREAM Freeze and Hold and the ICE CREAM turbo cooling cycles

Turbo cooling function
The user can set a working temperature between -36 and +3 °C, without stopping the unit. Indicated for continuous and bulk production and for ice-cream and pastry operation

Manual functions

Manual start for the defrost function
All Blast Chiller/Freezer models have an Intelligent defrost that is activated automatically whenever necessary and as long as necessary. It can also be activated manually

Core Probe selector
It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food or to monitor each of the 3 sensors of the food probe supplied as standard

UV sterilizing lamp
Built-in UV lamps (only on request) to sterilize the cooling chamber after use

Norms profile selection
It is possible to set up the machine according to the desired HACCP norms (UK and NF and pre-programmed)

Settings
Settings of the following parameters:
• date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)

HACCP recall
Calls up the operational events registered by the temperature monitoring system

Service Alarms recall
Calls up the operational events registred by the auto-diagnostic system

Perfect chilling

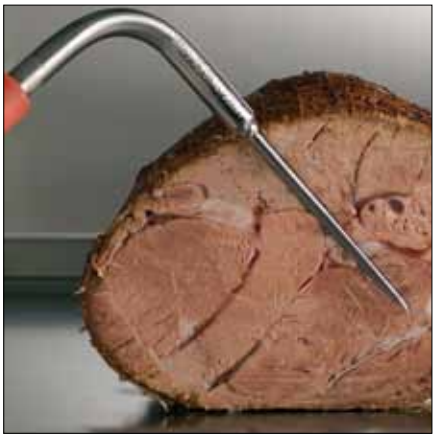
Thanks to the **"Cruise" cycle**, the chilling process is automatically controlled according to the type and size of the food load. It terminates the process within the normative limits and preserves the food quality without "superficial burns".
The operator does not need to choose between hard or soft cycle, just insert the probe and press "Cruise".
The EasyChill Blast Chiller/Freezer guarantees safe and perfect chilling without wasting time; there is no need to pre-cool the chamber and the safety of the chilling or freezing is guaranteed even if the core probe has not been inserted correctly.

Turbo cooling function

The Turbo Cooling function is a perfect tool for **very busy kitchens** and **pastry shops**. It guarantees non-stop chilling/freezing and allows the user to set a working temperature between -36°C and +3°C.
The EasyChill Blast Chiller/Freezer works to keep the set temperature, with a defrosting automatically managed and the impellers always on, so you can move the food from the oven directly into the Blast Chiller/Freezer.
Furthermore, thanks to the door stopper, the door is kept open in order to keep bad odours from forming.

Residual time estimation

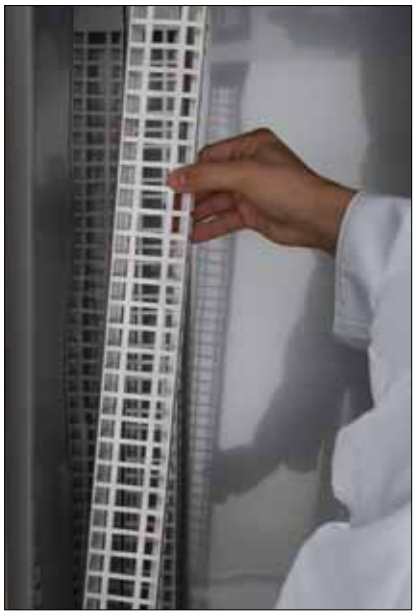
Thanks to the Algorithm for **Residual Time Estimation**, the remaining time until the end of the chilling is automatically estimated and displayed in the control panel, allowing a better organization of the kitchen work-flow. For every probe-driven cycle, freezing included, the display shows when the chilling or the freezing will be over and the chiller/freezer free to be used by another cycle.
The **ZANUSSI Professional** EasyChill Blast Chiller/Freezers include a 3-sensor probe as standard with the possibility to be upgraded to 3-single-sensor probes (for chilling/freezing different kind of food at once).
The use of the 3 sensor-probe allows a more accurate temperature measurement if the main food which is going to be chilled is meat.



Multipurpose structure

With the new multi-purpose internal structure it is possible to **fit ice cream basins and pastry grids** or 600x400mm trays. **Full flexibility** is guaranteed: the configuration can be easily changed from GN to 600x400 by just turning the vertical rails by 90°. Adjust the levels using as many as you want; the pitch is 20 mm to suit every need:

- 30/25 kg LW: 6 grids GN 1/1 (18 positions available with pitch 20mm); 6 grids or 600x400mm trays (18 positions available with pitch 20mm); up to 9 Ice cream basin 5 kg
- 50/50kg LW: 10 grids GN 1/1 (36 positions available with pitch 20mm); 10 grids or 600x400 trays (36 positions available with pitch 20mm), up to 18 Ice cream basin 5kg
- 70/70 kg LW: 10 grids GN 2/1 (36 positions available with 20mm), 20 grids or 600x400 trays and 10 grids or 600x800mm trays (36 positions available with pitch 20mm), up to 36 Ice cream basin 5kg



Ice cream cycles

When the ice cream is produced, the temperature generally is of -8/-10°C while it needs to reach the target temperature of -14°C before being placed in the display counter.
The **ZANUSSI Professional** EasyChill Blast Chiller/ Freezer is the perfect partner to preserve the original quality and shape of the ice-cream: thanks to the Freeze & Hold (P1 function) the target temperature of -14°C can be easily reached and thanks to the Turbo Freezing (P2 function) the shape of the ice cream is made firm, ready to be put in a display counter.

- *Freeze and Hold Program*: once the target temperature of -14°C is reached, the holding function is automatically activated.
- *The Turbo Freezing*: the working temperature is set at -16°C directly by the chef in order to make the freezer a storage point for ready-to-serve ice cream.

The Catering solutions

According to the customer's needs, **ZANUSSI Professional** guarantees a perfect and integrated solution. To create an ideal working environment, the smallest details have been carefully studied: the trolleys, the grills and the thermal covers.

40 to 60 meals/day

Oven

EasyLine ovens with 6 GN grids 1/1

gas	electric
FCZ061GTG	FCZ061ETA
FCZ061GTG2	FCZ061EBA2
FCZ061GCG2	FCZ061ECA2

Blast Chiller/Freezer

Blast chiller/freezer for GN grids 1/1, capacity 30 kg

BCFWS061
BCFWS061T

Odourless hood for 6&10 GN ovens

It automatically reduces the ventilation as the humidity decreases, until a minimal level of humidity is reached.

Accessories for Handling

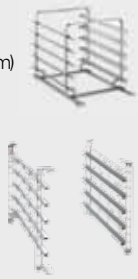
922004	Trolley for 6&10x1/1GN ovens
922074	Slide-in rack and handle for 6&10x1/1GN ovens
881011	Kit for tower installation
922287	Grease collection kit with trolley and tray

Accessories for Gastronomy

922005	Tray rack with wheels for 6x1/1GN ovens, 65mm pitch (std)
922008	Tray rack with wheels for 5x1/1GN ovens, 80mm pitch

Accessories for Baking/Pastry

922065	Mobile/fixed tray rack with removable wheels (400x600 mm) for ovens, 80mm pitch
922282	Fixed tray rack (400x600 mm) for 6 GN1/1 ovens, 85 mm pitch



60 to 100 meals/day

Oven

EasyLine ovens with 10 GN grids 1/1

gas	electric
FCZ101GTG	FCZ101ETA
FCZ101GBG2	FCZ101EBA2
FCZ101GCG2	FCZ101ECA2

Blast Chiller/Freezer

Blast chiller/freezer for GN grids 1/1, capacity 50 kg

BCFWS101

Accessories for Handling

922004	Trolley for 6&10x1/1GN ovens
922074 (for ovens) **881028** (for BCF)	Slide-in rack and handle for 10x1/1GN
922013	Thermal blanket for 10x1/1GN
922287	Grease collection kit with trolley and tray

Accessories for Banqueting

922015	Banquet rack for 29 plates for 10x1/1GN, 65mm pitch
922071	Banquet rack 23 plates (85mm pitch) for 10x1/1GN

Accessories for Gastronomy

922006	Tray rack with wheels for 10x1/1GN, 65mm pitch (std)
922009	Tray rack with wheels for 8x1/1GN, 80mm pitch

Accessories for Baking/Pastry

922066	Mobile/fixed tray rack with removable wheels (400x600 mm) for ovens, 80mm pitch
922292	Fixed tray rack (400x600 mm) for 10 GN1/1 ovens, 85mm pitch

100 to 140 meals/day

Oven

EasyLine ovens with 10 GN grids 2/1

gas	electric
FCZ102GTG	FCZ102ETA
FCZ102GBG2	FCZ102EBA2
FCZ102GCG2	FCZ102ECA2

Blast Chiller/Freezer

Blast chiller/freezer for GN grids 1/1, capacity 70 kg

BCFWS102

Accessories for Handling

922042 Trolley for roll-in rack 10x2/1GN

922047 (for ovens) **881029** (for BCF) Kit for roll-in with handle for 10x2/1GN

922048 Thermal blanket for 10x2/1GN

Accessories for Banqueting

922052 Banquet rack 51 plates (75mm pitch) for 10x2/1GN

Accessories for Gastronomy

922043 Tray rack with wheels for 10x2/1GN (65mm pitch)

922045 Tray rack with wheels for 10x2/1GN (80mm pitch)

Accessories for Baking/Pastry

922067 Pastry tray rack with wheels (400x600 mm), 80 mm pitch

140 to 200 meals/day

Oven

EasyLine ovens with 20 GN grids 1/1

gas	electric
FCZ201GTG	FCZ201ETA
FCZ201GBG2	FCZ201EBA2
FCZ201GCG2	FCZ201ECA2

Blast Chiller/Freezer

Blast chiller/freezer for trolley, capacity 100 kg

BCFW201R

Accessories for Handling

922014 Thermal blanket for 20x1/1GN

Accessories for Banqueting

922016 Trolley with rack for 54 plates for 20x1/1GN, 74mm pitch

922072 Banquet rack 45 plates (90mm pitch) for 20x1/1GN

Accessories for Gastronomy

922007 Trolley with tray rack for 20x1/1GN, 63mm pitch (std)

922010 Trolley with tray rack for 16x1/1GN, 80mm pitch

Accessories for Baking/Pastry

922068 Pastry trolley (400x600 mm), 80 mm pitch

200 to 360meals/day

Oven

EasyLine ovens with 20 GN grids 2/1

gas	electric
FCZ202GTG	FCZ202ETA
FCZ202GBG2	FCZ202EBA2
FCZ202GCG2	FCZ202ECA2

Blast Chiller/Freezer

Blast chiller/freezer for trolley, capacity 120 or 180kg

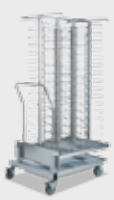
BCF120A
BCF120RA
BCF180A
BCF180DA
BCF180RA
BCF180RPA

Accessories for Handling

922049 Thermal cover for 20x2/1GN

Accessories for Banqueting

922055 Trolley with rack for 92 plates for 20x2/1GN, 85mm pitch



Accessories for Gastronomy

922044 Trolley with tray rack for 20x2/1GN, 63mm pitch (std)

922046 Trolley with tray rack for 16x2/1GN, 80mm pitch

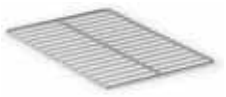
Accessories for Baking/Pastry

922069 Pastry trolley (400x600 mm), 80 mm

Grids, pans and others

ZANUSSI Professional offers a wide range of grids which can satisfy all the customer's needs, guaranteeing a great flexibility making any type of cooking possible.

GN s/s



GN grids in 304 AISI

GN containers 20, 40 or 65 mm high
Ideal for: all kind of roasts, lasagna

GN perforated containers 20, 40 or 65 mm high
Ideal for: steamed vegetables, lasagna

Grid for 4 or 8 chickens (1,2 kg each) GN 1/2 or GN 1/1
Ideal for: chicken, guinea hen

Frying baskets for ovens
Ideal for: french fries

GN non-stick

Non-stick universal pan 20, 40 or 60 mm high, 1/2 2/3 and 1/1 GN
Ideal for: crispy products, small portions of bakery, pastry

Frying griddle with ribbed and smooth side 1/2, 2/3 and 1/1 GN
Ideal for: grilled meat, fish and vegetables

Aluminium oven grill 1/2, 2/3 and 1/1 GN
Ideal for: grilled meat, fish and vegetables

1/1 GN baking tray with 4 rows (baguette) in perforated aluminium with silicon coating
Ideal for: baguettes

Bakery 400x600 mm

GN grids in 304 AISI

Baking tray with 4 edges, in aluminium or perforated aluminium, 400x600 mm
Ideal for: bakery and pastry

Baking tray with 5 rows (baguette) in perforated aluminium with silicon coating
Ideal for: baguettes

Main features for ovens

Cooking modes	EasySteam*Plus*		EasySteam		Easy*Plus*	
	Table-top type	Floor type	Table-top type	Floor type	Table-top type	Floor type
Convection cycle (25-300 °C) with Lambda sensor	•	•				
Convection cycle (25-300 °C)			•	•		
Convection cycle with automatic moistener (25-300 °C)					•	•
Combi cycle (25-250 °C) with Lambda sensor	•	•				
Combi cycle (25-250 °C) with by-pass			•	•		
Steam cycle (100 °C)	•	•	•	•		
Low temperature steam cycle (25-99 °C)	•	•	•	•		
Super heated steam (101-130 °C)	•	•	•	•		
Automatic cooking	•	•				
Proving cycle	•	•				
Regeneration cycle	•	•	•	•		
Low Temperature Cooking (LTC)	•	•				
Automatic pre-heating	•	•	•	•	•	•
Automatic rapid cooling	•	•	•	•	•	•

Additional functions	EasySteam*Plus*		EasySteam		Easy*Plus*	
	Table-top type	Floor type	Table-top type	Floor type	Table-top type	Floor type
Real humidity control with Lambda sensor	•	•				
By-pass: humidity control			•	•		
Automatic humidifier (11 settings): from zero to high moisture					•	•
Cooking chamber exhaust valve control	•	•	•	•	•	•
6 point multi-sensor (takes the lowest temperature)	•	•				
Food probe			•	•	•	•
Built-in automatic cleaning system	•	•	•	•	•	•
Built-in automatic cleaning system - with Economizer	•	•				
Programmable double-step cooking mode			•	•	•	•
ECO-Delta: selects cooking temperature according to food temperature	•	•	•	•		
Pause	•	•	•	•		
Manual water injection	•	•	•	•	•	•
Pulse Ventilation	•	•	•	•	•	•
1/2 fan speed	•	•	•	•		
1/2 power	•	•	•	•		
Quick cool down - fast cooling	•	•	•	•	•	•
Program library - 1000 free program slots, 16 steps	•	•				
Automatic scale level diagnosis and automatic draining of the steam generator	•	•	•	•		
Manual steam generator emptying	•	•	•	•		
Automatic vapour quenching system	•	•	•	•		
Automatic diagnosis system	•	•	•	•	•	•
Food Safe Control	•	•				
USB port	•	•				
HACCP download	•	•				
EKIS: HACCP monitoring system	○	○	○	○	○	○

Connection and installation, conformity marks	EasySteam*Plus*		EasySteam		Easy*Plus*	
	Table-top type	Floor type	Table-top type	Floor type	Table-top type	Floor type
ETL and ETL Sanititation	•	•	•	•	•	•
Electrical safety: IMQ	•	•	•	•	•	•
Gas safety: Gastec QA high efficiency label and low emission label	•	•	•	•	•	•
Facilities for connection to soft and/or hot water: 2 pipes kit included	•	•	•	•	•	•
IPX5 water protection	•	•	•	•	•	•
Height-adjustable feet	○	•	○	•	○	•
Manual, connection diagrams, user guide	•	•	•	•	•	•
Stacking executions: 6 on 6 GN 1/1, 6 on 10 GN 1/1	•	n.a.	•	n.a.	•	n.a.

ZANUSSI PROFESSIONAL

Features	EasySteam*Plus*		EasySteam		Easy*Plus*	
	Table-top type	Floor type	Table-top type	Floor type	Table-top type	Floor type
On/off switch	•	•	•	•	•	•
High Definition Touch screen control panel (262000 colours)	•	•				
Both set and real values are displayed at the same time (expert mode for EasySteam*Plus*)	•	•	•	•	•	•
Door shield included in vertical models	n.a.	•	n.a.	•	n.a.	•
Digital temperature displays	•	•	•	•	•	•
Operational and warning displays (e.g. for open door, scale level…)	•	•	•	•	•	•
Displays can be read from 12m away	•	•	•	•	•	•
Adjustable foreign-language display for appliance messages	•	•				
Central dial and automatic cleaning system push-buttons	•	•	•	•	•	•
24 hr start time preselection / real-time clock	•	•	•	•		
Thermal safety cutout	•	•	•	•	•	•
High-performance steam generator with automatic water filling	•	•	•	•		
Integrated hose with automatic rewind, integrated water stop function with locking position	•					
Spray hose		○ (external)	○ (external)	○ (external)	○ (external)	○ (external)
Lengthwise ventilation system for best evenness	•	•	•	•	•	•
Bi-functional fan	•	•	•	•	•	•
Hinged air baffle with quick-release locks	•	•	•	•	•	•
Fat filters	○	○	○	○	○	○
2-step opening for protection against steam exit (as optional)	○	n.a.	○	n.a.	○	n.a.
Appliance door with dual glass panel and integrated fresh air channel and with a hinged inner panel for ease of cleaning	•	•	•	•	•	•
Door handle for one-handed slam operation for table-top units	•	n.a.	•	n.a.	•	n.a.
Door handle for one-handed operation with right locking for floor models	n.a.	•	n.a.	•		
Door drip pan with automatic drain	•	n.a.	•	n.a.	•	n.a.
Door locking positions at 60°/110°/180°	•	•	•	•	•	•
Touchless door contact switch	•	•	•	•	•	•
Self-explanatory symbols for maximum ease of operation	•	•	•	•	•	•
Compact floor print	•	•	•	•	•	•
External panels in AISI 304	•	•	•	•		•
Cooking chamber in AISI 304	•	•	•	•	•	•
Seam-free hygienic cooking cabinet with rounded corners	•	•	•	•	•	•
Halogen cooking cabinet lighting with cerane glass, shockproof	•	•	•	•	•	•
Tank-shaped cooking cabinet to guard against spills	•	•	•	•	•	•
Removable, complete pan rack (table-top units), rail spacing 65mm	•	n.a.	•	n.a.	○	n.a.
Mobile oven rack (floor models), with pan container stopper. Rounded corners. Built-in drip pan with drain	n.a.	•	n.a.	•	n.a.	•
Mobile pan rack with container stopper	○		○		○	
Side run-in rail for mobile oven rack	n.a.	•	n.a.	•	n.a.	•
Draw-like detergent container	•	n.a.	•	n.a.	•	n.a.
Fast plug-in system for detergents	n.a.	•	n.a.	•	n.a.	•
High efficiency and low emission cavity burners with design heat exchangers	•	•	•	•	•	•
High efficiency and low emission steam generator burners with design heat exchangers	•	•	•	•	•	•

- • Standard
- ○ Optional
- n.a. Not available

Main Characteristics for Blast Chiller/Freezers

Chilling and Freezing modes	EasyChill (all models)
Cruise cycle automatically controls the chilling process according to the type and size of food load (20 GN 2/1 models excluded)	•
Soft Chilling (recommended for vegetables) chills product from 90°C to 3°C in less than 90 minutes. Working temperature: -2°C	•
Hard chilling (recommended for meats) chills product from 90°C to 3°C in less than 90 minutes. Working temperature: -20°C	•
Cooler (automatically activated after chilling) holds product at 3°C	•
Blast freezing freezes product from 90°C to -18°C in less than 240 minutes. Working temperature: -36°C	•
Freezer (automatically activated after blast freezing) holds product at -22°C	•
Customizable programs	•
Turbo Cooling function. Working temperature: +3°C or -36°C	•

Additional functions	EasyChill (all models)
2 customizable programs per mode + 2 ice cream cycles	•
Time and working temperatures can be customized	•
3 single-sensor food probe as accessory	○
3-sensor food probe	•
Automatic Intelligent defrosting	•
Manual defrosting	•
Mode settings: compliance with UK, NF or custom standards	•
Parameter settings	•
Audible alarms and visual indicators for safety (HACCP) problems	•
Audible alarms and visual indicators for unit malfunctions	•
Automatic diagnosis system	•
RS 485 serial port	○
EKIS: HACCP monitoring system	○

Features	EasyChill (all models)
Self-explanatory symbols for maximum ease of operation	•
During cycle, temperature and actual residual time are displayed	•
Digital temperature displays, visible from 12m away	•
Digital timer, 0-8 hours, or permanent setting	•
Operational and warning displays	•
Additional functions can be selected at the touch of a button	•
Large fans for maximum heat extraction	•
Coated evaporator fins	•
Magnetic, removable gaskets with heating frames	•
Door handle for one-handed operation	•
AISI 304 stainless steel material	•
Pan racks compatible with equivalent EasyLine ovens	•

Connection and installation, conformity marks	EasyChill (all models)
Height-adjustable feet (20 GN 2/1 models excluded)	•
EasyChill 6 GN 1/1, 10 GN 1/1 and 10 GN 2/1 can be equipped with castors	•
Handbook, wiring diagrams, conformity declarations	•
Stacking executions: EasyChill 6 GN 1/1 below EasyLine 6 GN 1/1	○

• Standard
○ Optional
n.a. Not available

The range

ZANUSSI PROFESSIONAL

EasySteam*Plus*

Power supply	electric or gas	electric or gas	electric or gas	electric or gas	electric or gas
GN capacity	6 GN 1/1	10 GN 1/1	10GN 2/1	20GN 1/1	20GN 2/1
Cooking cycle	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection
Power - kW (electric version)	10.1	17.5	25	34.5	50
Power - kW (gas version)	0.25(electric)+17(gas)	0.3(electric)+35(gas)	1(electric)+45(gas)	0.5(electric)+58(gas)	2(electric)+95(gas)
Supply voltage (electric version)	400V, 3ph,50/60Hz	400V, 3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz
Supply voltage (gas version)	230V, 1ph,50/60Hz	230V, 1ph,50/60Hz	230V,1ph,50/60Hz	230V,1ph, 0/60Hz	230V,1ph,50/60Hz
External dimensions - mm (wxdxh)	898x915x808	898x915x1058	1208x1065x1058	993x957x1795	1243x1107x1795

EasySteam

Power supply	electric or gas	electric or gas	electric or gas	electric or gas	electric or gas
GN capacity	6 GN 1/1	10 GN 1/1	10GN 2/1	20GN 1/1	20GN 2/1
Cooking cycle	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection	Steam Steam+Convection Convection
Power - kW (electric version)	10.1	17.5	25	34.5	50
Power - kW (gas version)	0.25(electric)+17(gas)	0.3(electric)+35(gas)	1(electric)+45(gas)	0.5(electric)+58(gas)	2(electric)+95(gas)
Supply voltage (electric version)	400V, 3ph,50/60Hz	400V, 3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz
Supply voltage (gas version)	230V, 1ph,50/60Hz	230V, 1ph,50/60Hz	230V,1ph,50/60Hz	230V,1ph, 0/60Hz	230V,1ph,50/60Hz
External dimensions - mm (wxdxh)	898x915x808	898x915x1058	1208x1065x1058	993x957x1795	1243x1107x1795

Easy*Plus*

Power supply	electric or gas	electric or gas	electric or gas	electric or gas	electric or gas
GN capacity	6 GN 1/1	10 GN 1/1	10GN 2/1	20GN 1/1	20GN 2/1
Cooking cycle	Convection+direct steam	Convection+direct steam	Convection+direct steam	Convection+direct steam	Convection+direct steam
Power - kW (electric version)	10.1	17.5	25	34.5	50
Power - kW (gas version)	0.25(electric)+10(gas)	0.3(electric)+20(gas)	1(electric)+27(gas)	0.5(electric)+40(gas)	2(electric)+55(gas)
Supply voltage (electric version)	400V,3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz	400V,3ph,50/60Hz
Supply voltage (gas version)	230V,1ph,50/60Hz	230V,1ph,50/60Hz	230V,1ph,50/60Hz	230V,1ph,50/60Hz	230V,1ph,50/60Hz
External dimensions - mm (wxdxh)	898x915x808	898x915x1058	1208x1065x1058	993x957x1795	1243x1107x1795

Blast Chiller/Freezers

Productivity per cycle - kg	30/25	50/50	70/70	100/85	120/100 or 180/170
GN capacity	6 GN 1/1	10GN 1/1	10GN 2/1	20GN 1/1 (remote)	20GN 2/1 (roll-in)
Also available:					remote remote+pass through disassembled
External and internal panels*	A304	A304	A304	A304	A304
Supply voltage	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz
External dimensions - mm (wxdxh)	895x940x1060	895x940x1730	1250x1093x1730	1040x850x1783	1400x1285x2470/2230

* Not all the models have the backpanel in 304 AISI stainless steel

The Range

Preparation

Static

Static HD

Dishwashing

Dishwashers

Washing system

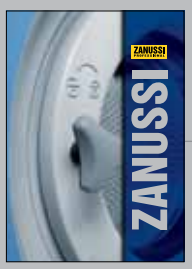
Cooking

Evo900 - Evo700

Snack 600

Industrial machines

Laundry equipment



Ovens

EasyLine

FCF

Distribution

Self-Service ActiveSelf

Fit-System

Refrigeration

Refrigeration

... and much more

ZANUSSI PROFESSIONAL

www.zanussiprofessional.com

The Company reserves the right to change specifications without notice. Photos are not contractual.

1000 02/2012

9JZDHU